

Plan to Attend a HACCP Process Approach Regional Enrichment Workshop!

The next step in the Food Safety Program HACCP Process Approach training is coming soon—thirteen regional training workshops are planned in the following locations throughout the month of March 2006: Muscatine, Sioux Center, Merville, Atlantic, Ottumwa, Maquoketa, Oelwein, Iowa City, Burlington, Hampton, Urbandale, Algona, and Ft. Dodge. These trainings are co-sponsored by the Bureau of Nutrition Programs and School Transportation and Iowa State University Extension.

Please plan to attend to practice some of the elements of the HACCP Process. You will participate in this workshop by:

- reviewing what an SOP is and how to customize them for your operation
- practicing calibrating your thermometer
- identifying your menu items according to process
- identifying critical control points and control measures in recipes
- reviewing monitoring procedures
- reviewing sample monitoring logs
- working through case studies to help build understanding as a group
- identifying what corrective actions are and how to apply them

Please bring the following items with you to the training: 1) your kitchen thermometer, 2) a complete list of all menu items that you plan, prepare or serve, 3) three of your recipes or preparation instructions for main dish, casseroles, entrees, or cooked vegetable items (no desserts, please), and 4) a sharpened pencil!

This regional workshop is planned to enrich your understanding of some of the required elements to build a food safety system based on the Process Approach to HACCP, as explained in the USDA Guidance materials your organization received this past year. The training is not planned to tell you everything about this new requirement, but as a place for more practice. More comprehensive information was included in Parts 1 and 2 ICN trainings held in November 2005, and rebroadcast over the ICN in January and February 2006.

Registration deadline for the regional workshops is 20 days before each planned workshop date. Register soon -- attendance is limited to the first 100 persons at each location. Please note that due to the large number of persons anticipated, there is a limit of two persons per kitchen site who may attend.

Additional comprehensive training on HACCP requirements is planned as a part of the Summer Short Courses in June 2006. Stay tuned to the Bureau of Nutrition Programs website, <http://www.state.ia.us/educate/ecese/fn/index.html> for information on the Short Courses. If you have questions, please contact Sandra Fiegen at 563-452-3390, email Sandra.Fiegen@iowa.gov.